



**Warewashing**  
**Undercounter, WSC, Energy Star**  
**3.0, 30 racks/hour - 60Hz**

ITEM # \_\_\_\_\_  
 MODEL # \_\_\_\_\_  
 NAME # \_\_\_\_\_  
 SIS # \_\_\_\_\_  
 AIA # \_\_\_\_\_



- 502716 (ELA11G8)** Undercounter Dishwasher and Glasswasher, WASH-SAFE CONTROL, Energy Star 3.0, 30 racks/hour - 208V/1N/60Hz
- 502717 (ELA11G4)** Undercounter Dishwasher and Glasswasher, WASH-SAFE CONTROL, Energy Star 3.0, 30 racks/hour - 240V/1N/60Hz

**Short Form Specification**

**Item No.** \_\_\_\_\_

Unit to be Electrolux Professional green&clean hot water sanitizing dishwasher or glasswasher with WASH SAFE CONTROL. Electrical characteristics to be 208 volts, single or three phase operation. Energy Star 3.0 certified product. Unit to feature atmospheric built-in booster system with built-in rinse booster pump thus guaranteeing rinse pressure during rinse cycle. Maximum water consumption of 0.66 gal (2.5 L) per rack. Washing performance is guaranteed by a powerful 1 HP (0.73 kW) wash pump and upper and lower stainless steel revolving washing spray arms. Unit to feature "WASH SAFE CONTROL" led light. Green light will indicate that all items washed have been properly rinsed. 304 Stainless steel construction to include double skin counter-balanced door and double skin side panels, wash tank, tank filters plus wash and rinse arms. The unit shall include drain pump, detergent and rinse aid pumps and is equipped with flexible fill hoses. Delivered on height-adjustable feet.

Covered by Electrolux Professional Platinum Star® Service Program two-year parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.

**Main Features**

- Fully automatic self-cleaning cycle avoids the risk of bacteria proliferation.
- State-of-the-art electronic controls with built-in programming, self-diagnostics for serviceability and automatic interior self-cleaning cycle.
- Built-in atmospheric boiler sized to raise incoming water to 183 °F/ 84 °C minimum for sanitizing rinse. No external booster is required.
- Solid double skinned counter-balance door with ergonomically-designed stainless steel handle.
- 4 second (variable) pause after washing and before rinsing ensures that no drops of unclean water will fall on the clean items at the end of the rinsing cycle.
- Incorporated Soft Start feature to offer additional protection to more delicate items.
- Constant temperature of 183 °F (84 °C) throughout the rinsing cycle regardless of the network's water pressure and temperature.
- Built-in rinse aid and detergent dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- Digital read-out keeps operator informed as to temperatures.
- Double skinned insulated wall ensures a low noise level and a reduction in heat loss from the machine.
- Green light of "WASH SAFE CONTROL" confirms that items have been rinsed properly.
- High efficiency air gap (class A) in water inlet circuit to avoid water being siphoned back into the network as a result of a sudden drop in main pressures.
- IPX 4 water protection.
- Low noise level.
- Three phase or single phase electrical connection, convertible on-site.
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse.
- Washing capacity of 40 baskets or 720 dishes per hour.
- Washing system endowed with rotating washing arms, high powered wash pump and large capacity boiler for professional washing.
- Simple control panel with digital display allows on-site personalization of washing and rinsing cycle times and temperatures as well as precise rinse aid and detergent quantities to suit customer's needs.
- Simple service from the front.
- Slanted wash arms to avoid detergent-filled wash water dropping on clean dishes after the rinsing phase, thus guaranteeing ideal washing results.
- An effective rinse system uses only 2.6 qt / 2.5 liters of clean hot water per basket for lower running costs.

**APPROVAL:** \_\_\_\_\_



## Construction

- Unit to feature smooth surfaces to facilitate cleaning.
- 304 stainless steel boiler with higher welding protection to increase resistance to corrosion.
- Completely closed on the back by a cover plate.
- Element protection from dry fire and low water.
- Interchangeable wash/rinse arms screw out for simple clean up.
- The boiler drain facilitates the evacuation of stagnant water after long periods of inactivity to ensure a higher level of hygiene.
- Incorporated drain pump to control water level in wash tank draining.
- Large deep drawn wash tank and internal wash area with round corners and no pipes to avoid dirt built-up.
- Revolving Stainless steel wash/rinse arms above and below the basket.
- Large tank filter collects the soil to keep the wash water clean for a longer time and have better washing performance.
- Front panel, door, wash tank, tank filters, wash arms and rinse arms made in heavy duty anti-corrosive 304 AISI stainless steel.

## Sustainability



- Unit to feature drain pump, rinse aid and detergent dispenser pumps.
- Pre-arrangement for HACCP system implementation and Energy Management device.

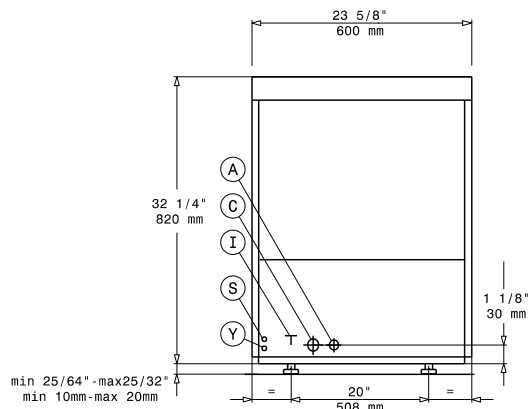
## Included Accessories

- 2 of Yellow cutlery container PNC 864242
- 1 of Basket for (18) dinner plates, yellow PNC 867002
- 1 of Basket for (48) small cups or (24) large cups, blue PNC 867007

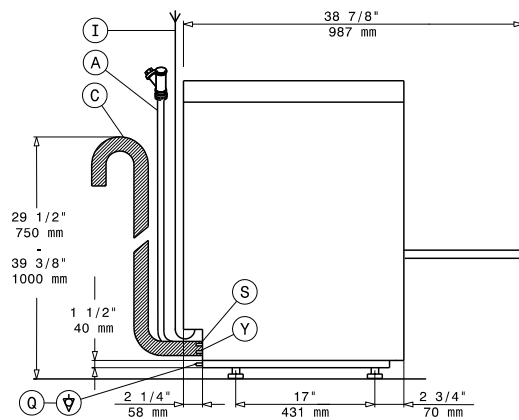
## Optional Accessories

- 20lt external manual water softener PNC 860430
- Kit (4) casters, for double skinned undercounter hood type PNC 864008
- KIT 4 FLANGED FEET (MARINE FEET) FOR UC DW PNC 864009
- Filter for total demineralization PNC 864367
- Half size basket- universal, (20" x 10") PNC 864527
- Half size basket for dinner plates (20" x 10") PNC 864528
- Half size basket for glasses (20" x 10") PNC 864529
- Basket for wine glasses (20" x 20" x 10") PNC 867019
- Basket for 16 vertical glasses (H=3")- BLUE PNC 867023

Front

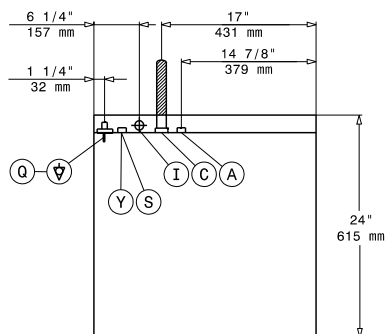


Side



- D = Drain**  
**EI = Electrical connection**  
**EO = Electrical Outlet**  
**HWI = Hot water inlet**  
  
**XD = Detergent connection**  
**XR = Rinse aid connection**

Top



### Electric

#### Supply voltage:

502716 (ELA11G8) 208 V/1 ph/60 Hz

502717 (ELA11G4) 240 V/1 ph/60 Hz

#### Convertible to:

502716 (ELA11G8) 208V 20A 3- MOP 30A

502717 (ELA11G4) 240V 18A 3- MOP 30A

#### Default Installed Power:\*

6.85 kW

#### Boiler heating elements:

6 kW

#### Tank heating elements:

2,2 kW

#### Wash pump size:

0.736 kW

### Water:

Pressure, bar min/max: 0.5-7 bar

Drain line size: 18mm

Inlet Water supply pressure: 7 - 102 psi (0.5 - 7 bar)

Washing cycle tank capacity (lt): 23

Booster Capacity (lt): 12

### Key Information:

Baskets per hour: 30

Dishes per hour: 540

Working cycles time (sec.): 120/180/240

Wash temperature (MIN): 66°C

Cell dimensions - width: 500 mm

Cell dimensions - depth: 500 mm

Cell dimensions - height: 335 mm

Rinse temperature (MIN): 82 °C

External dimensions, Width: 600 mm

External dimensions, Depth: 615 mm

External dimensions, Height: 820 mm

#### Packaging size

(WxDxH):

502716 (ELA11G8) 750x680x1020 mm

502717 (ELA11G4) 670x740x1010 mm

\* According to market standard, the productivity is declared at an inlet water supply temperature of 50°C.

### Sustainability

Water supply temperature\*\*: 10-50 °C

Water consumption per cycle (lt): 2.5

Noise level: 61 dBA